



Jenny Huston
Farm to Table Food Services
350 Lester Ave.
Oakland, CA 94606
415.235.9312
Jenny@farmtotableservices.com
www.farmtotableservices.com

Kale Salad with Roasted Chickpeas and Golden Raisins

Yield: 6 servings

½ cup Chickpeas, soaked over night, cooked until tender and well drained*
1 large bunch Kale, washed and dried, stems removed and cut into small pieces
½ cup Golden Raisins
3 to 6 Tbs. fresh Lemon Juice
½ tsp. finely grated fresh Lemon Zest
1/3 cup Extra Virgin Olive Oil
Kosher Salt, to taste
Black Pepper, freshly ground, to taste

1. Preheat oven to 400°F. Place the chickpeas in a bowl and toss with 1 Tbs. olive oil, place on a baking sheet and roast until golden, about 20 minutes, then cool the
2. Soak the raisins in warm water until they soften, drain and squeeze dry.
3. In a small bowl place the lemon juice and lemon zest, whisk in the olive oil to taste, the amount of olive oil needed will depend on how strong the lemon juice is. Add salt and pepper to taste.
4. Place the kale in a large bowl, with the roast chickpeas and raisins, then mix the dressing well and lightly dress the salad.
5. Adjust the salad with salt and pepper, and serve. This salad will hold several hours or overnight in the refrigerator.

*1/2 cup dried chickpeas will yield about 1 cup cooked chickpeas

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